

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/10/2015 **Business ID:** 119292FE
Business: JOY WOK

11920 METCALF AVE
 OVERLAND PARK, KS 66213

Inspection: 42001803
Store ID:
Phone: 9134988888
Inspector: KDA42
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/10/15	01:00 PM	04:00 PM	3:00	0:10	3:10	0	
Total:			3:00	0:10	3:10	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 2. 5,000 - 10,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 6 Priority foundation(Pf) Violations 8
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 7251
 Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			..	p	p	..
Fail Notes	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Hand sink in back preparation area with metal utensils stored in basin of sink. COS-PIC removed utensils from sink basin]						
	6-301.11	Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Hand sink near dry storage not provided with hand soap. COS-Provided hand soap.]						
	6-301.12	Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Hand sink near dry storage not provided with hand drying provisions. COS-Provided paper towels. Hand sink in server area 1, not provided with hand drying provisions. COS-Provided paper towels.]						
	6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [Hand sink in server area 2 not provided with notification sign. COS-Inspector provided hand sink sign]						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			p
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	p	..
Fail Notes	3-302.11(A)(1)(a)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In make table, raw eggs in out of shell in container stored above container of garlic cloves and bag of vegetables. COS-Educate, Moved raw eggs to bottom shelf.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination		Y	N	O	A	C	R
Fail Notes	<p>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In walk in cooler, raw chicken stored above cooked noodles. COS-Moved cooked noodles to seperate shelf. In reach in cooler, raw shrimp wrapped in raw bacon stored over pie. COS-Educate, Moved raw shrimp/bacon to bottom shelf.]</i></p> <p>3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [On cook line, employee using 1 scoop for both raw chicken and raw beef. COS-Educate, replaced metal scoop and placed clean metal scoop in chicken and seperate one in beef.]</i></p>						
14. Food-contact surfaces: cleaned and sanitized.				p			
Fail Notes	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On wall hanger, 6 knives and 2 metal spoons stored as clean with food residue. COS-Moved to warewash area to rewash and sanitize.]</i></p>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.				p			
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.				p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.				p			
18. Proper cooling time and temperatures.				p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
19. Proper hot holding temperatures.				p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20. Proper cold holding temperatures.				p			
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
Fail Notes	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In make table 1, with lid open, raw chicken at 46F, raw beef at 45F. Ambient air of cooler at 49.1F. Person in charge stated items placed in make table at 10:30am. COS-Closed doors of cooler to rapid cool and rapid serve. In make table 2, eggs stored in double stacked pans at 64F. Person in charge stated eggs cracked and placed in make table 30 minutes prior. In same make table, cooked noodles with pan of onions stored on top, at 45F. PIC stated noodles cooked and placed in make table before lunch. Ambient air of cooler at 40F. COS-Placed eggs in single pan, removed pan of onions covering noodles to rapid cool. On shelf near wok, container of garlic and oil at 70F. Person in charge stated mixed and placed out before lunch less than 3 hours. COS-Placed in make table to rapid cool.]</i></p>						
21. Proper date marking and disposition.				p			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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22. Time as a public health control: procedures and record.

p

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. p

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [On cook line, container labeled soy sauce with sudsy clear liquid. PIC stated it was soap water. COS-Educate, labeled. Person in charge mentioned separate containers would be purchased and labeled for soap water.]</i>
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p p ..

Fail Notes	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [In walk in cooler, cut cabbage mix at 54F stored in large container and covered with plastic wrap. Not allowing for adequate air flow for cooling.]</i>
	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Make table 1, not able to adequately hold potentially hazardous foods. Ambient air at 49.1F. COS-Lids to cover make table were shut, second temperature measured at 43F and dropping.]</i>

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

.. .. p

34. Thermometers provided and accurate.

p

Food Identification		Y	N	O	A	C	R
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Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Upon arrival, back door leading to outside set open allowing for pest entry.]</i>						
	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [Throughout kitchen area, 5-10 live flies.]</i>						
	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [Throughout kitchen, 6 fly sticky paper hanging from ceiling with accumulation of dead flies.]</i>						
37. Contamination prevented during food preparation, storage and display.			p
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In walk in cooler, 1 container with broken corner, cracked and storing cooked noodles. COS-Placed noodles in separate container]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	p
<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Make table 2 door seals broken and falling off door.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.			p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.			..	p
<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Shelf in dry storage area with accumulation of dust. Walk in freezer floor with accumulation of debris on floor.]</i>						
Physical Facilities			Y	N	O	A	C	R

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Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p
<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [At mop sink, hose connected to faucet with spray nozzle and shut valve located down stream from AVB backflow prevention device.]</i>						
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			..	p
53. Physical facilities installed, maintained and clean.			p
54. Adequate ventilation and lighting; designated areas used.			p
Administrative/Other			Y	N	O	A	C	R
55. Other violations			p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking temperature-Chicken/182F

Footnote 2

Notes:

In walk in cooler, cutt cabbage mix for egg roll at 54F in large covered container. Person in charge stated cabbage was mixed at 12:30pm. Employee placed cabbage mix in seperate containers.

Footnote 3

Notes:

Hot Holding-Back steam table-Egg drop soup/151F, Buffet 1-Fish/153F, Buffet 2-Fish/146F, Buffet 3-Chicken/141F, Buffet 4-Egg drop soup/154F

Footnote 4

Notes:

Cold holding-Pepsi reach in cooler-Chicken/40F, Reach in cooler 2-Shrimp/40F, Walk in cooler-Chicken/43F, melon/41F, Make table 2 lower reach in cooler-Egg/40F, Buffet bar 1-Lettuce/42F, Buffet 2-Melon/42F, Sushi reach in cooler-chicken/39F

Footnote 5

Notes:

Chlorine warewash machine measured at 50ppm

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/10/2015
Business: JOY WOK

Business ID: 119292FE

11920 METCALF AVE
OVERLAND PARK, KS 66213

Inspection: 42001803
Store ID:
Phone: 9134988888
Inspector: KDA42
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/20/15

Inspection Report Number 42001803

Inspection Report Date 07/10/15

Establishment Name JOY WOK

Physical Address 11920 METCALF AVE City OVERLAND PARK

Zip 66213

Additional Notes
and Instructions

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